TRICITY BENDIX

INSTRUCTION BOOKLET GB

ELECTRIC OVEN

TBF 610

Please read this instruction booklet before using the appliance

⚠ Important Safety Information

You MUST read these warnings carefully before installing or using the oven. If you need assistance, contact our Customer Care Department on 08705 950950

Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.
- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Contents

For the User

Important Safety Information	2
Description of the Oven	4
Controls	5
Before the First Use	6
Using the Oven	7
Hints and Tips	7
The Fan Oven	8
Cooking chart - Fan Oven	9
Grilling	10
Defrosting	11
Cleaning the Oven	12
Replacing the Oven Light	13
Something not working	14
Service and Spare Parts	15
Customer Care Department	15
Guarantee Conditions	16

For the Installer

Installation	17
Electrical Connection	17
Building In	18

Guide to use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

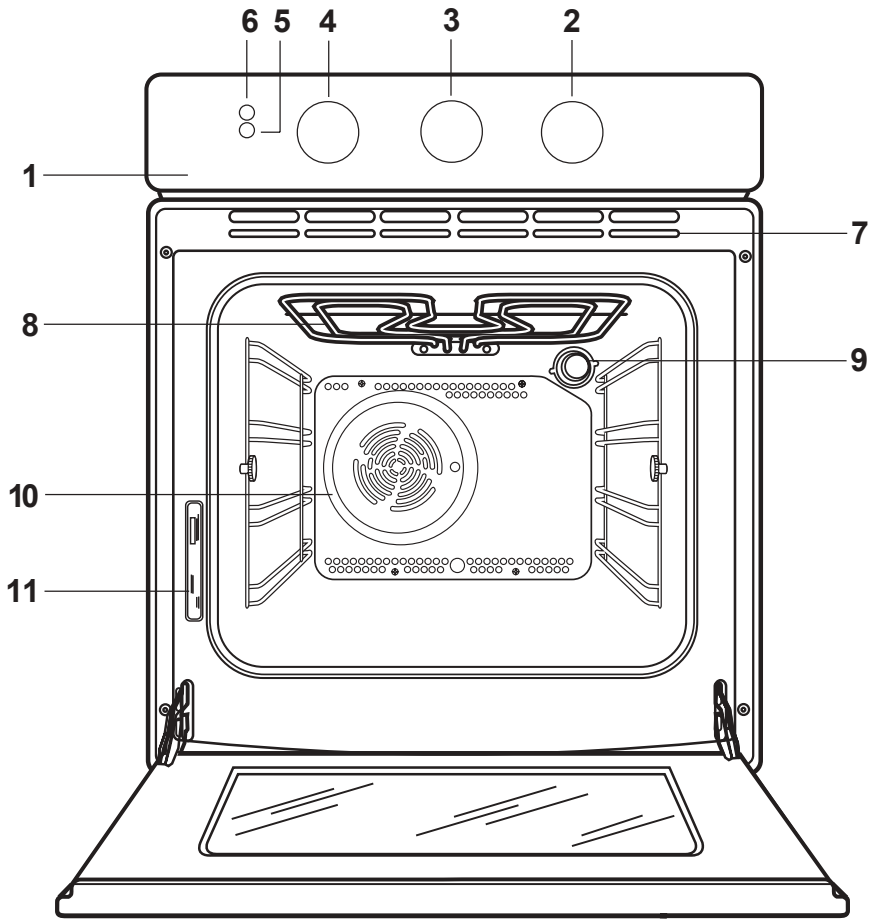
Step by step instructions for an operation

Hints and Tips

Environmental information

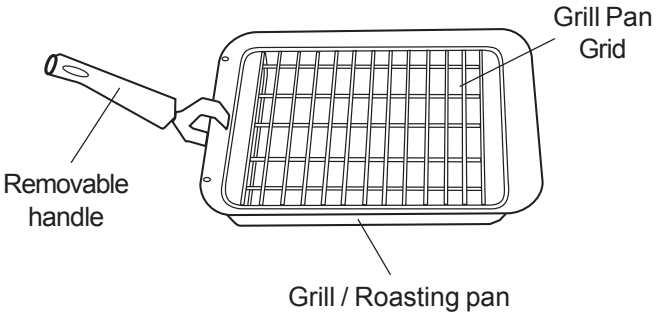
CE This appliance complies with the following **E.E.C. Directives:**
***73/23 - 90/683** (Low Voltage Directive);
***93/68** (General Directives);
***89/336** (Electromagnetical Compatibility Directive) and subsequent modifications.

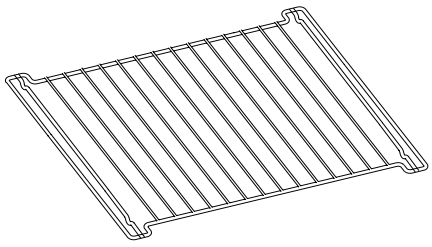
Description of the Oven



1. Control panel
2. Oven Control Function Knob
3. End of cooking Programmer
4. Thermostat Control Knob
5. Thermostat Control Light
6. Mains on Light
7. Air Vents for Cooling Fan
8. Grill
9. Oven Light
10. Oven Fan
11. Rating Plate

Oven accessories





Shelf (x 2)

Controls

Oven Function Control Knob (Fig. 1)

Oven Light - The oven light will be on without any cooking function.

Defrost Setting - This setting is intended to assist in thawing of frozen food.

Fan cooking - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.

Grill - The heat comes from the top element only.

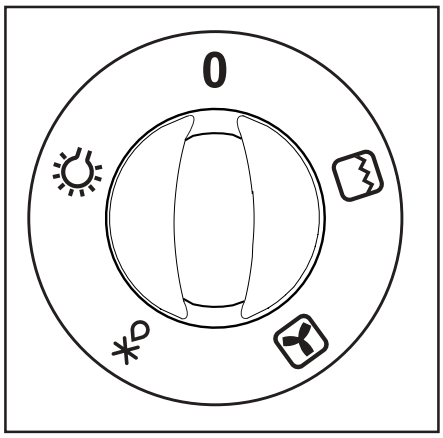


Fig. 1

Thermostat Control Knob (Fig. 2)

Turn the thermostat control knob clockwise to select temperatures between 50°C and MAX (230°C) (Fig. 2).

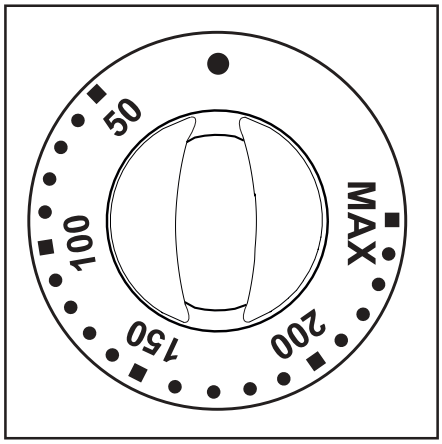


Fig. 2

Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Mains on Light

The mains on light will come on when the oven function control knob is set.

End of cooking programmer (Fig. 3)

This device (Fig. 3) allows you to make the oven switch off automatically once the preset time is over. An acousitic signal will be heard when the cooking is completed. The cooking duration can be set up to 90 minutes maximum. Place food in the oven and turn the oven function control knob and the thermostat control knob on the required settings. Turn the timer knob to maximum time position, then turn it back to set the required cooking time. When the cooking time is over, an acoustic alarm will sound and the oven will switch off automatically.

Turn the timer knob on to set the oven on manual operation.

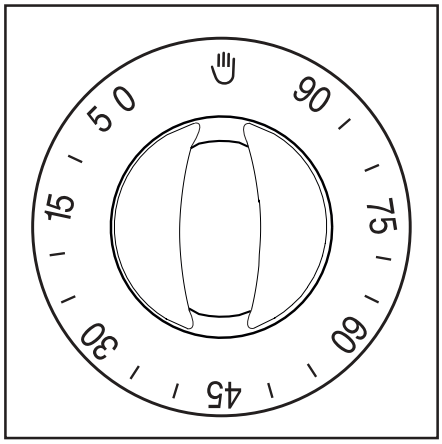


Fig. 3

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

The cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.
The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

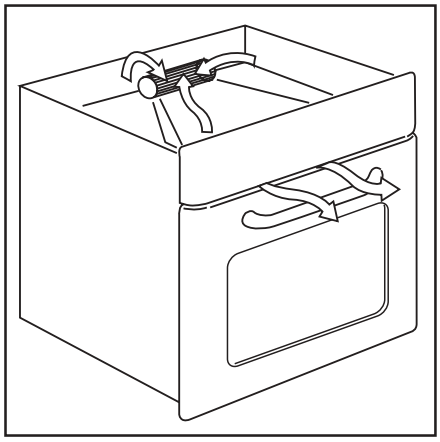


Fig. 4

Before the First Use

Remove **all packaging**, both inside and outside the oven, before using the oven.

The oven will work only the end of cooking programmer is on manual operation .

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

Ensure the room is well ventilated.

1. Switch the oven function control knob to fan cooking .
2. Set the thermostat control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function for approximately 5-10 minutes.

Using the Oven

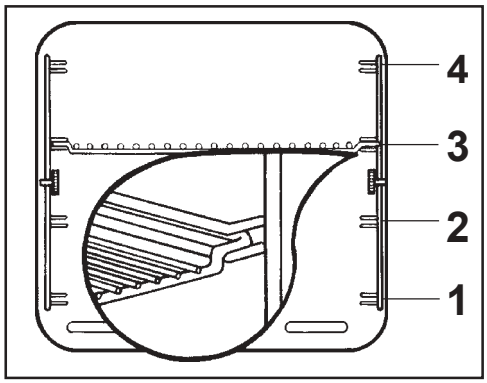
Always cook with the oven door closed.

Stand clear when opening the drop down oven door. Do **not** allow it to fall open - support the door using the door handle, until it is fully open.

The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

It is important that these shelves are correctly positioned as shown in the diagram.

Do not place cookware directly on the oven base.



Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.

Hints and Tips

Condensation and steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce waterdroplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before any cooking. We recommend you to wipe away condensation after each use of the appliance.

Cookware

- Use any oven proof cookware which will withstand temperatures of 230°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

The Fan Oven

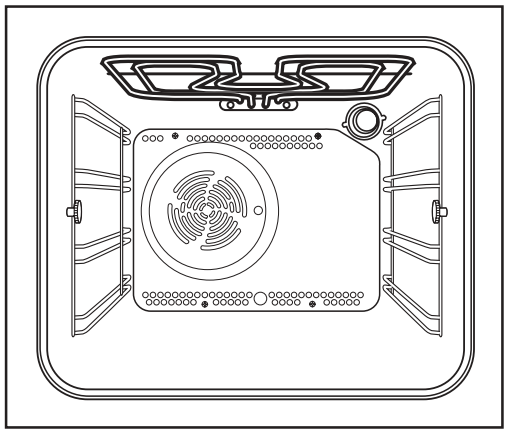
The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantage of cooking with this function is energy saving through:

- **Faster Preheating**
  As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**
  Fan oven cooking generally requires lower temperatures than conventional cooking.
  Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**
  The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.



☞ How to use the Fan Oven

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

Things to note

- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

The cooling fan

During cooking the cooling fan will operate continually. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

Hints and Tips

- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.
- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

Cooking Chart - Fan Oven

Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

Weight (gr.)	TYPE OF DISH	Fan Oven Level	Fan Oven temp. °C	Cooking time minutes	NOTES
	CAKES				
	Whipped up kneading	2 (1 and 3)*	160	45 ~ 60	In cake mould
	Shortbread dough	2 (1 and 3)*	160	20 ~ 30	In cake mould
	Butter-milk cheese cake	2	150	60 ~ 80	In cake mould
	Apple cake	2 (1 and 3)*	170	40 ~ 60	In cake mould
	Strudel	2	150	60 ~ 80	
	Jam-tart	2 (1 and 3)*	160	30 ~ 40	
	Fruit cake	1	160	45 ~ 60	In bread pan
	Sponge cake	2 (1 and 3)*	160	30 ~ 40	In cake mould
	Christmas cake	1	160	40 ~ 60	In cake mould
	Plum cake	1	160	50 ~ 60	In bread pan
	Small cakes	2 (1 and 3)*	160	25 ~ 35	In baking tray
	Biscuits	2 (1 and 3)*	150	20 ~ 30	In baking tray
	Meringues	2 (1 and 3)*	100	90 ~ 120	In baking tray
	Buns	2 (1 and 3)*	180	12 ~ 20	In baking tray
	Pastry: Choux	2 (1 and 3)*	190	15 ~ 25	In baking tray
	BREAD AND PIZZA				
1000	White bread	2	180	40 ~ 60	1-2 pieces
500	Rye bread	1	180	30 ~ 45	In bread pan
500	Bread rolls	2 (1 and 3)*	175	20 ~ 35	6-8 rolls
250	Pizza	2 (1 and 3)*	190	15 ~ 30	in baking pan
	FLANS				
	Pasta flan	2 (1 and 3)*	175	40 ~ 50	in mould
	Vegetable flan	2 (1 and 3)*	175	45 ~ 60	in mould
	Quiches	2 (1 and 3)*	180	35 ~ 45	in mould
	Lasagne	2	160	45 ~ 60	in mould
	Cannelloni	2	175	40 ~ 55	in mould
	MEAT				
1000	Beef	2	175	50 ~ 70	On grid
1200	Pork	2	175	100 ~ 130	On grid
1000	Veal	2	175	90 ~ 120	On grid
1500	English roast beef				
1500	underdone	2	200	50 ~ 60	On grid
1500	done	2	200	60 ~ 70	On grid
1500	well done	2	200	70 ~ 80	On grid
2000	Shoulder of pork	2	170	120 ~ 150	With rind
1200	Shin of pork	2	160	100 ~ 120	2 pieces
1200	Lamb	2	175	110 ~ 130	Leg
1000	Chicken	2	175	60 ~ 80	Whole
4000	Turkey	2	160	210 ~ 240	Whole
1500	Duck	2	160	120 ~ 150	Whole
3000	Goose	2	160	150 ~ 200	Whole
1200	Rabbit	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	175	90 ~ 120	Whole
	Meat loaf	2	160	40 ~ 60	in bread pan
	FISH				
1200	Trout/Sea bream	2 (1 and 3)*	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2 (1 and 3)*	175	25 ~ 35	4-6 fillets

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements. If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

Grilling

Grilling must be carried out with the oven door closed.
The grill pan handles must be removed from the pan during grilling. Always use oven gloves to remove and replace the grill pan handles.
Ensure that you **support** the grill pan when removing it from the oven.

How to Use the Grill

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

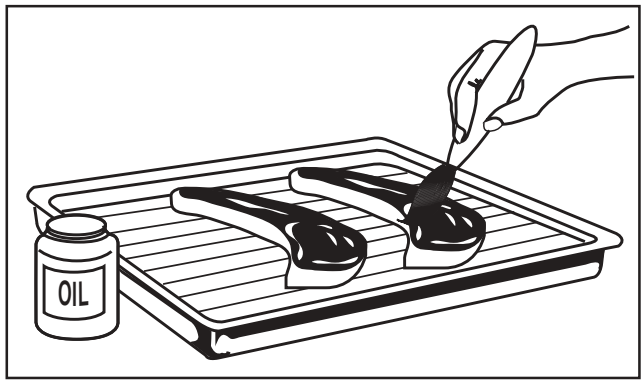
Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



Cooking chart - Grilling

We recommend to pre-heat the oven for about 10 minutes before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	Pieces	Weight	Level (4 3 2 1)	temp. °C	Upper side	Lower side
Fillet steaks	4	800	3	max	12 ~ 15	12 ~ 14
Beef-steaks	4	600	3	max	10 ~ 12	6 ~ 8
Sausages	8	—	3	max	12 ~ 15	10 ~ 12
Pork chops	4	600	3	max	12 ~ 16	12 ~ 14
Chicken (cut in two)	2	1000	3	max	30 ~ 35	25 ~ 30
Kebabs	4	—	3	max	10 ~ 15	10 ~ 12
Chicken (breast)	4	400	3	max	12 ~ 15	12 ~ 14
Hamburger	6	600	3	max	10 ~ 15	8 ~ 10
Fish (fillets)	4	400	3	max	12 ~ 14	10 ~ 12
Sandwiches	4-6	—	3	max	5 ~ 7	—
Toast	4-6	—	3	max	2~4	2 ~ 3

The chart is intended as a guide only and should be adjusted according to taste.
Cooking time depends on the thickness of the meat and not on its weight.
When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table).

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.
This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

1. Turn the oven function control knob to .
2. Ensure the thermostat control knob is in the OFF position.

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Cleaning the Oven

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little mild washing-up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

1. open the oven door completely;
2. find the hinges linking the door to the oven (see diagram 1);
3. unlock and turn the small levers located on the two hinges (see diagram 2);
4. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed (see diagram 3);
5. gently pull the oven door off its site (see diagram 3);
6. place it on a steady plan;

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

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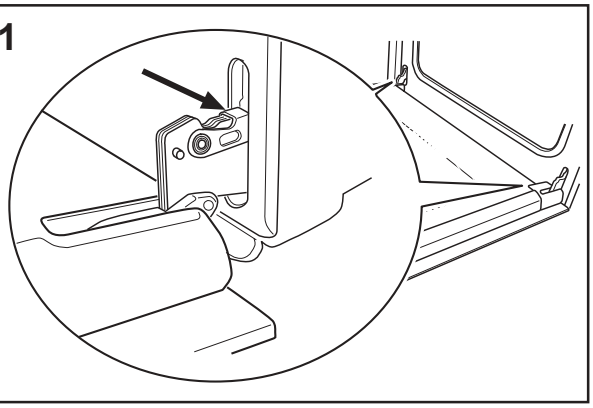

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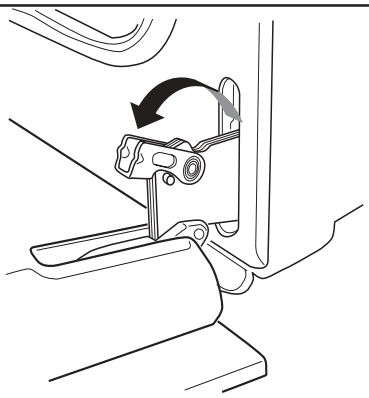

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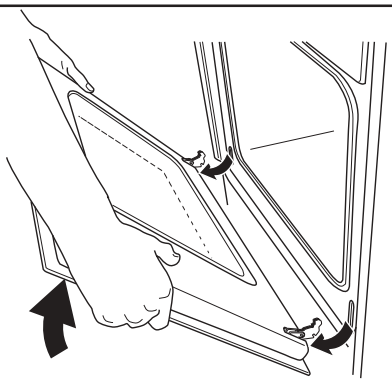


Models in stainless steel or aluminium:
We recommend to clean the oven door using only a wet sponge and dry it up after cleaning with a soft cloth.
Never use steel wool, acids or abrasive products as they can damage the oven surface.
Clean the oven control panel following the same precautions.

DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

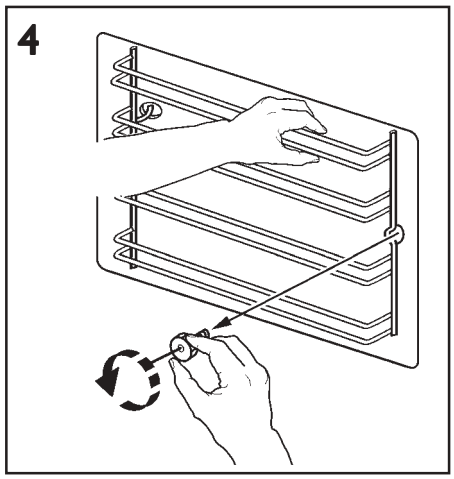
Oven Shelves and Shelf Supports

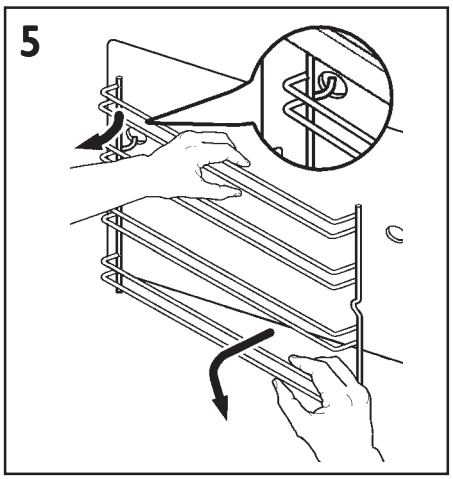
To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.
The shelf supports can be removed for easy cleaning.

Proceed as follows:

1) remove the front screw while keeping the shelf support in position with the other hand (see diagram 4);
2) disengage the rear hook and take off the shelf support (see diagram 5);
3) once the cleaning is carried out, refit the shelf supports following the procedure in reverse.

Please, ensure the retaining nuts are secure when refitting the shelf support.





Replacing the Oven Light

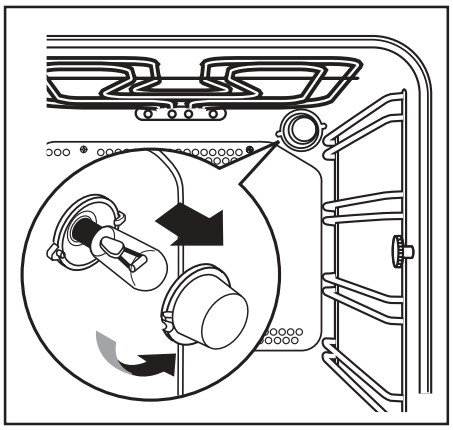
Disconnect the appliance.

If the oven bulb needs replacing, it must comply with the following specifications:
- Electric power: 15 W / 25 W;
- Electric rate: 230 V (50 Hz);
- Resistant to temperatures of 300 °C;
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.
IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The oven does not come on	◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected. ◆ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆ Select a temperature with the thermostat control knob ◆ Select a function with the oven function control knob.
■ The oven light does not come on	◆ Select a function with the oven function control knob ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting ◆ Refer to the contents of this booklet, especially to the chapter “Using the Oven”.
■ Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
■ The electronic programmer does not work	◆ Check the instructions for the timer.
■ The oven fan is noisy	◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

If after all these checks, the oven still does not work, contact your local Service Force Centre quoting your model and serial number, which can be found on the rating plate. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts

SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Tricity Bendix Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk
Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working."

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Customer Care Department

For general enquiries concerning your Tricity Bendix appliance or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.tricity-bendix.co.uk**

Customer Care Department

Tricity Bendix

Major Appliances
Addington Way
Luton
Bedfordshire
LU4 9QQ
08705 950950 (*)

* calls to this number may be recorded for training purposes.

For Customer Service in the Republic of Ireland please contact us at the address below:

Tricity Bendix

Electrolux Group (Ire) Ltd.
Long Mile Road
Dublin 12
Republic of Ireland

Tel: + 353 (0) 1 4090751
e-mail: service.eid@electrolux.ie

Guarantee Conditions

Tricity Bendix Guarantee conditions

We, Tricity Bendix, undertake that if, within 12 months of the date of the purchase, this Tricity Bendix appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Tricity Bendix Service Force Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Luton	+44 (0) 8705 950950

Installation

The oven must be installed according to the instructions supplied.

This oven must be installed by qualified personnel to the relevant British Standards.

Technical Data

Dimensions of recess

Height	580 mm
Width	560 mm
Depth	550 mm

Dimensions of the oven cavity

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 litres

Heating elements rating

Convection element	2,000 W
Grill	1,650 W
Oven Light	25 W
Cooling Fan	25 W
Convection Fan	25 W
Total Rating	2,075 W
Supply voltage (50 Hz)	230 V

Electrical Connection

The oven is designed to be connected to 230 V (50 Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ or E - Earth terminal

THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2.5 mm²	3 core butyl insulated	13 A min.
• Cooker Control Circuit	2.5 mm²	PVC/PVC twin and earth	15 A min. 20 A max.

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm²	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	13 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

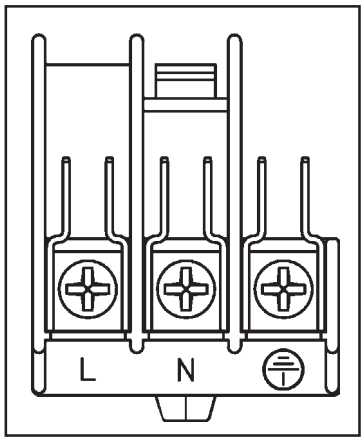
The switch must not break the yellow and green earth cable at any point.
The yellow and green earth cable should be 2-3 cm. longer than the other cables.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.



Building In

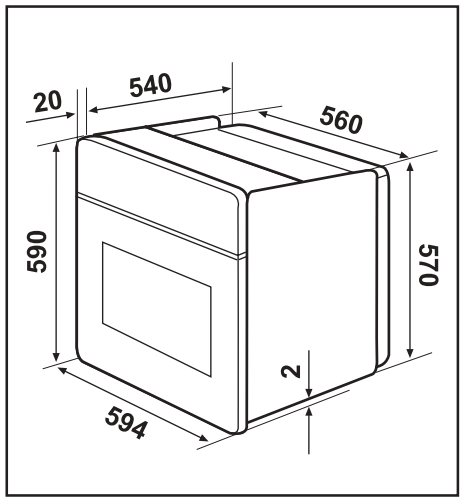
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

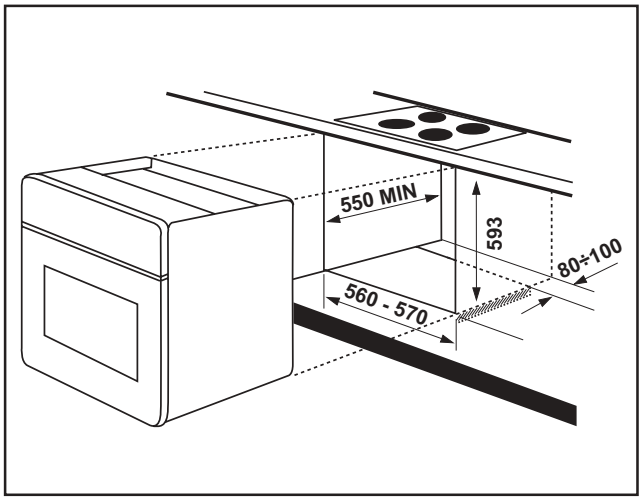
Building In

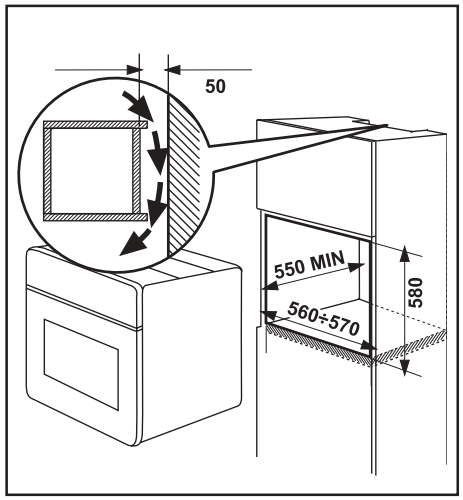
The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.

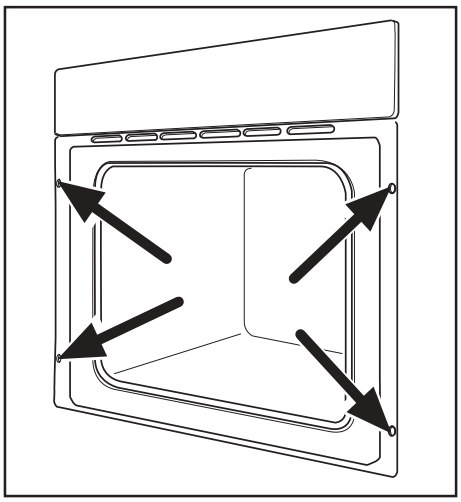






Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door,
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI	
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabricant	Costruttore	Fabrikant	Fabricante	Leverantör	Tavarantoimittaja	TRICITY BENDIX
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli	TBF 610
3 ●	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzklasse	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon son efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklasse	Classe de eficiência energética	Energieffektivitetsklass	Energiatehokkuusluokka	A
4	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
5	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	
	Consumo de energía Función de calentamiento:	Energiforbrug Opvarmningsfunktion:	Energieverbrauch Beheizung:	Κατανάλωση ενέργειας Λειτουργία θέρμανσης	Energy consumption Heating function:	Consommation d'énergie Fonction chauffage:	Consumo di energia Funzione di riscaldamento:	Energieverbruik Verhittingsfunctie:	Consumo de energia Função de aquecimento:	Energiförbrukning Värmningsfunktion:	Energiankulutus Kuumennusta pa:	
6	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	0,79 kWh
7	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	0,78 kWh
8	- Vapor	- Damp	- Dampf	- Ατμοσ	- Steam	- Vapeur	- Vapore	- Stoom	- Vapor	- Anga	- Höyry	
9	Volumen neto (litros)	Nettovolumen (liter)	Nettovolumen (Liter)	Ωφέλιμος όγκος (λίτρα)	Usable volume (litres)	Volume utile (litres)	Volume utile (litri)	Netto volume (liter)	Volume útil Litros	Användbar volym (liter)	Käyttötilavuus (litraa)	53
●● ●●● ●●●●	Tipo: - Pequeño - Medio - Grande	Type: - Lille - Mellemstort - Stort	Typ: - Klein - Mittel - Groß	Τύπος: - Μικρός - Μεσαίος - Μεγάλος	Size: - Small - Medium - Large	Type: - Faible volume - Volume moyen - Grand volume	Tipo: - Piccolo - Medio - Grande	Type: - Klein - Middelgroot - Groot	Tipo - pequeno - médio - grande	Storlek: - Liten - Medelstor - Stor	Koko: - Pieni - Keskikokoinen - Suuri	
	Tiempo de cocción con carga normal:	Tilberedningstid ved standardbelastning:	Kochzeit bei Standardbeladung:	Χρόνος για ψήσιμο τυποποιημένου φορτίου:	Time to cook standard load:	Temps de cuisson en charge normale:	Tempo necessario per cottura carico normale:	Bereidingstijd bij standaardbelasting:	Tempo de cozedura da carga-padrão:	Tillagningstid för en standardlast:	Paistoaika vakiokuormalla:	
10	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	43 min.
11	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	41 min.
12	Superficie de la placa de cocción de mayor tamaño	Arealet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος εκφαζόμενη	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour patisserie	Superficie del piano di cottura più grande	Oppervlakte van de grootste bakplaat	Área da superficie da maior placa de pastelaria	Ytan för den största bakplåten	Suurimman leivinpellin ala	1130 cm²
13	Ruido [dB (A) re 1 pW]	Lydeffektniveau dB (A) (Støj)	Geräusch (dB (A) re 1 pW)	Ξόρυβος [dB (A) ανά 1 pW]	Noise (dB (A) re 1 pW)	Bruit [dB (A) re 1 pW]	Rumore [dB (A) re 1 pW]	Geluidsniveau dB (A) re 1 pW	Nível de ruído dB (A) re 1 pW	Bullernivå dB (A)	Ääni (dB (A) re 1 pW)	

● Más eficiente / Lavt forbrug / Niedriger Verbrauch / Πιο αποδοτικό / More efficient / Économe — Bassi consumi / Efficiënt / Mais eficiente / Låg förbrukning / Vähän kulutava

A B C D E F G

Menos eficiente / Højt forbrug / Hoher Verbrauch / Λιότερο αποδοτικό / Less efficient / Peu économe — Alti consumi / Inefficiënt / Menos eficiente / Hög förbrukning / Paljon kulutava

●● 12 l ≤Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ < 35 l
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

●●● 35 l ≤Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ < 65 l
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

●●●● 65 l ≤Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

2002/40/EC

CUSTOMER CARE

Tricity Bendix

Major Appliances
Addington Way
Luton
Bedfordshire
LU4 9QQ
Tel: 08705 950 950

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

35691-4201 10/05

Grafiche MDM - Forlì